

BREADS

Organic sourdough cob | balsamic & olive oil | cultured butter v/vf 15

Caramelised garlic bread | pot hot garlic butter v 15

OYSTERS

Fresh shucked Sydney rock oysters from Clyde Lake

3 - 14 | 6 - 26 | 12 - 50

Natural | lemon gf/df

Ponzu | finger lime gf/df

Wakame | sesame yuzu dressing gf/df

Ginger | soya | shallot gf/df

Mignonette gf/df

Thai dressing gf/df

Rockefeller (hot) | bacon & ouzo herb crumb (min 6)

PLATES

Wood-fired chilli salted calamari | roasted garlic aioli | chilli jam gf/df 22

Wood-fired king prawns | skewered | garlic & paprika chips gf/df 29

Tempura crispy soft shell crab | spiced chilli salt | wasabi kewpie mayo df 🍴 28

Slipper lobster | lemon tomato risotto | spinach | pinenut | preserved lemon butter | pecorino gf 39

Bao bun | kung pao tempeh | sriracha mayo | pickled vegetab v/vf/df 🍴 25

Wood-fired jerk chicken | black beans & rice | mango avocado salsa gf/df 33

Golden fig | dried cranberries | pistachio nuts | cherry tomato | chia seeds | hemp seeds | spinach | blueberry | flaked coconut | carrot ribbons | lemon dressing v/vf/df/ gf 25

Wood-fired Korean sticky braised pork belly | kimchi | garlic & chilli fried noodle df 🍴🍴31

Tempeh tom yum broth | shallot | edamame | enoki | salt n pepper tofu | gai lan v/ vf/ df/ gf 🍴 27

Tuscan goat pie | balsamic glaze | roasted thyme garlic jus | herb crumb df 34

Louisiana creole gumbo | chicken | mussels | prawns | fish | bell peppers | okra | tomato creole broth df/gf 41

Wild barramundi fillet | pan-fried | Thai red curry | bamboo shoots | Asian greens df/gf 🍴🍴 39

Slow roasted lamb shoulder | orzo | tomato & olive | green beans | tzatziki 37

Braised rabbit | polenta, ricotta & potato gnocchi | tomato thyme mushroom sauce gf 35

Sicilian ravioli | chicken, capers, red wine & olive filling | sopressa | garlic | chilli | shallot | EVO | parmesan wafer 35

BOVINE

Tajima wagyu tenderloin +7 (MR) (sliced) 200gm

Soba noodle | tempura vegetable | tonkatsu glaze | wakame | shitake tea | nori shavings df 85

Churrasco dry-aged scotch fillet (MED) (sliced) 350gm

Garlic herb rub | crumb | smokey tomato pepper salsa | creamy aji verde sauce 69

Slow-braised beef short rib

Roasted heirloom carrots | roasted leek | broccolini | roasted sweet potato | thyme jus df/gf 37



Our menu is designed to take you around the world,
best experienced when you try more than just one dish.

Please ask our friendly staff for recommendations.

BOARDS

Butchers board

Churrasco dry-aged scotch fillet (sliced) | kassler | sliced kransky
sausage | wood-fired jerk chicken | slow-braised beef short rib |
Korean sticky braised pork belly | grilled peppers & onions |
smokey tomato pepper salsa | creamy aji verde sauce | thyme jus 175

Wood-fired seafood board

King prawn | seared salmon | calamari | bug | tempura soft shell crab |
soy ginger scallops in shell | pan seared barramundi | natural oysters |
chilled ocean prawns | creamy aji verde sauce | smokey tomato
pepper salsa | aioli | lemon 185

SIDES

Rustic chips | garlic aioli v/vf/df/gf 12

House mixed leaves | lemon oil v/vf/df/gf 12

Crushed roasted chats | garlic | rosemary | sea salt v/vf/df/gf 12

Roast pumpkin | broccolini | fried cauliflower v/vf/df/gf 13

Corn | smokey paprika butter | fetta | shallots gf/v 11

Roasted carrots | dukkah | pomegranate molasses v/vf/gf/ df 13

ENDS

Apricot panna cotta | lychee sorbet | toasted coconut chips | apricot puree v/gf 16

Pear, date & dried apricot toffee pudding | soy sauce caramel | vanilla glaze
v/vf/df 18

Chocolate creme brulee | orange & chilli cat's tongue wafer v 16

Peach & apple crumble | caramelised fig ice cream | anglaise v 16

Loukoumades | pistachio mousse | crushed pistachio | sticky honey figs v 16

df = dairy free | gf = gluten free | v = vegetarian | vf = vegan friendly | * = vegan upon request

Please note 15% surcharge on Sundays and public holidays.

*While our team here at Steamers Bar & Grill will do our best to accommodate requests
for customers who have a food allergy or intolerance, we cannot guarantee completely allergy-free meals.
This is due to the potential of trace allergens in the working environment and supplied ingredients.*